

FIELD MARSHAL QUITS SERVICE

Von Hindenburg Reported
in German Paper to
Have Resigned

BUT KAISER HAS
NOT ACCEPTED IT

Another German Newspaper
Declares Von Hindenburg
Has Not Resigned

Zurich, Oct. 28.—Reports that Field Marshal Von Hindenburg has resigned are printed in German newspapers. The Neueste Nachrichten of Dresden says that he has tendered his resignation, but that the emperor has not yet decided whether to accept or not. The Frankfort (Gazette) maintains that Von Hindenburg has not resigned, but reports to that effect, it says, are being circulated by the Pan-Germans.

BUDAPEST FEELS SPIRIT OF REVOLT

Because of Appointment of Andrássy as
Foreign Minister of Austria-
Hungary.

Paris, Oct. 28.—Grave troubles have broken out at Budapest as the result of the appointment of Count Julius Andrássy, who is suspected of Germanophile tendencies, to be Austria-Hungarian foreign minister, says a Zurich dispatch to the Matin. A committee of workmen and soldiers has been formed to represent the extremist party in impending events.

CALLS KAISER A "FILM HERO"

And Germany a "Vulgar Cinematograph
Show," Maximilian Harden Is Cred-
ited with Some Sharp Words.

London, Oct. 28.—A Copenhagen dispatch to the Exchange Telegraph company quotes Maximilian Harden, the editor of the Die Zukunft of Berlin, as saying in an interview with the Berlingske Tidende of Copenhagen:

"We started the war with dirty tricks and all our subsequent victories have been the results of dishonesty. * * * William II. is a film hero and Germany a vulgar cinematograph show. We sit to-day on the ruins of 30 years of Hohenzollern politics."

AN INSPIRING SIGHT. To See American Convoy Arriving at American Naval Base.

American Naval Base, France, Oct. 28.—(Correspondence of Associated Press).—The latest convoy of American transports arrived at noon to-day, and it was an inspiring scene to see the stately procession under the bright midday sun, with a stiff breeze whipping the flags, the decks crowded with American soldiers, and the piers and castle walls black with cheering people, as the fleet moved majestically past the outer capes to the sheltered inner harbor. Often the entrance is under cover of darkness, to cheat the submarines which have appeared of late off the harbor mouth. But the entrance to-day was in broad daylight so that the whole city had a chance to turn out and see the sight.

It was just 11:40 when the first destroyer—seen in the silvery water out between the capes. At that distance, three miles, it looked only a speck as it turned the capes, leaving a thread of smoke behind. This was the scout ship, far ahead, piloting the way and on the lookout for any danger along the path. It came straight into the harbor, its work done, while the main fleet, keeping compactly together, began to file between the capes. Ahead was a large destroyer with four stacks, and behind it on either flank two other four-stackers. This was the forward protecting barrage of destroyers in a great arc.

Now a huge-prow pushed out beyond the white cliff of the cape, and grew gradually—towering decks, funnels, belching smoke, and then the mammoth hull of a 20,000-ton transport, formerly a German trans-Atlantic liner. Soon another appeared—another former German liner—and then still another German liner.

Off to the right of the big ships was a line of destroyers—the starboard barrage—and to the left another line, the port barrage, and astern was another one of destroyers forming the rear barrage. This enveloped, the big ships passed into the anchorage, the destroyers drew off to their buoys, and soon lighters were alongside bearing ashore this new consignment of many thousands of American troops.

It is a scene of repeated now as day after day and night after night, but often as it is, it is always a stirring sight, and one which makes the blood tingling, as these thousands of fighting men pour out of the west.

The American naval base presented a wonderful panorama this bright day, spread out across the water and along the shore. Besides the fleet which had just arrived there was the throb of huge activity ashore and afloat, over twenty miles of shoreline enveloping this deep blue basin. In front lay a score of the big transports which had come during the last week, most of them like those just in, German liners.

"The irony of fate," remarked the observer as he pointed out the many German ships freighted with American troops.

A hospital ship now passed to the left. On the decks lay long lines of stretchers, each bearing a wounded soldier, basking in the sunlight and salt air. "They are going home," said the navy doctor. "They are cases which the wounds incapacitate them from returning to military service—legs off, arms off, or other permanent disability. But they are well enough along to recovery to permit traveling, and so they are going home for their wooden legs and arms, and after that, well—"

At 6 o'clock to-night—five hours after the fleet of transports had reached the anchorage, the huge debarkment had been accomplished, and the last man was ashore and in camp.

Quick to Go.
Doctor—You are as sound as a dollar.
Patient—I hope I last longer than one, doctor.—Boston Transcript.

OREGON SHIPBUILDERS DOING FINE WORK

Are Laboring Night and Day to Turn
Out Both Wooden and Steel Ships
to Be Used in War Service.

Portland, Ore., Oct. 28.—Far removed from the fighting fronts, but eager to play their part in defeating despotism, thousands of Oregon shipbuilders, broad-shouldered giants, are working day and night turning out wooden and steel ships to carry men and supplies to ports of debarkation.

In the year ending July 1, these brawny-armed workers had put the last nail and the last rivet in 124 ships, 105 of wood, 29 of steel. The combined tonnage of these ships exceed 500,000 and their value \$80,000,000.

But the task of these masters of wood and metal has hardly begun. They have now under construction 127 more vessels. Of these embryonic craft, 45 are of steel with an aggregate tonnage of 313,500 and a value of \$49,960,000.

And still these builders of ships are not satisfied. Two years ago their number was but 4,200, they have multiplied the number of workers by 10. Two years ago they had but seven yards; they have increased the number of yards to 16. Now they have brought the number of ways to 108.

But these men are not content with seeing what other men have done and then doubting, trebling it. They are planning to give the commerce of the world something new—a creation of their own, made possible by the towering timber of their state.

When Charles M. Schwab, director-general of the Emergency Fleet corporation, visited this city a few months ago, he looked upon the 3,500-ton wooden craft which Oregon was building and said that he desired more—5,000-ton wooden steamers. "The attempt to create such craft had been made in other parts of the country, but had failed."

Mr. Schwab saw Oregon timber, beheld the giant Douglas firs of the Pacific Northwest and thought perhaps his dream of 5,000-ton wooden steamers might come true.

So did the shipbuilders of the Northwest. Consultations were held which resulted in plans for the "Columbia river" type of ship. The designers claim that such vessels will have a third more cargo capacity than the largest wooden steamers being built for the government; that they can be operated at a cost which will make them stern rivals of their steel sisters; and that their success will insure the permanency of wooden shipbuilding plants in this state.

Despite his policy of standardization in ship construction, Mr. Schwab authorized special plans for the "Columbia river" type. Little change will be required in yards before construction of the big cargo carriers can be begun, and the builders are confident that soon they will have riding the waves, swift, staunch ships which can defy any gale.

Meanwhile, in the shipyards of the state, the thundering roar of hammers and riveters never ceases, shadowy giants move to and fro at night in the glare of great arc lights, and the race against time continues.

While great gangs of workmen are launching hulls of 8,800-ton fabricated steel ships at the Northwest Steel and Columbia Shipbuilding plants on the banks of the Willamette river, often clipping 16 days from the contract time of 75 days, other gangs are fashioning monarchs of western forests into 3,500-ton—and soon 5,000-ton cargo carriers in yards dotting the Willamette and Columbia rivers for more than 100 miles. The war may be more than 3,000 miles away, but if Oregon shipbuilders have their way, it will soon seem but a step.

SOME SOVIET DOCTRINES. Office-Holding Confined to Men and Women Who Work for Living.

Moscow, Oct. 27 (correspondence of The Associated Press).—"He who does not work does not eat," is the chief motto of the Soviet republic embodied in the constitution approved by the Fifth All-Russian Soviet Congress and just printed and put into general circulation. The right of holding office and voting for officials is confined exclusively to men and women over 18 "obtaining their livelihood by productive and publicly beneficial labor, as well as those persons engaged in domestic economy which affords to the former the possibility of productive labor. For example, workmen and employees of all categories, engaged in industry, trade agriculture, etc., peasants and Cossack farmers who do not engage hired labor for profit."

Soldiers of the Soviet army and navy and citizens who have been workmen or soldiers but are incapacitated are also permitted to enjoy franchise. Foreigners residing in Russia who fall within the Soviet's definition of workmen and soldiers are also granted the ballot.

The right of franchise is specifically denied to all persons, regardless of whether they fall within the category of workmen and soldiers, if they hire labor for profit, live on unearned income, such as interest from capital or income from property or enterprises. Monks and clergymen are also denied the right of franchise, together with officials and agents of the former police, members of the former reigning house, insane persons and convicts.

Absolute prevention of the exploitation of one man by another is the chief avowed purpose of the Soviet constitution. Consequently it abolishes all class distinctions, and it is the real estate, including that of the church, nationalized all woods, minerals, waterways and livestock and authorizes labor control of all industries, such as mills, mines and railways for the purpose of "insuring the authority of the working people over the exploiters."

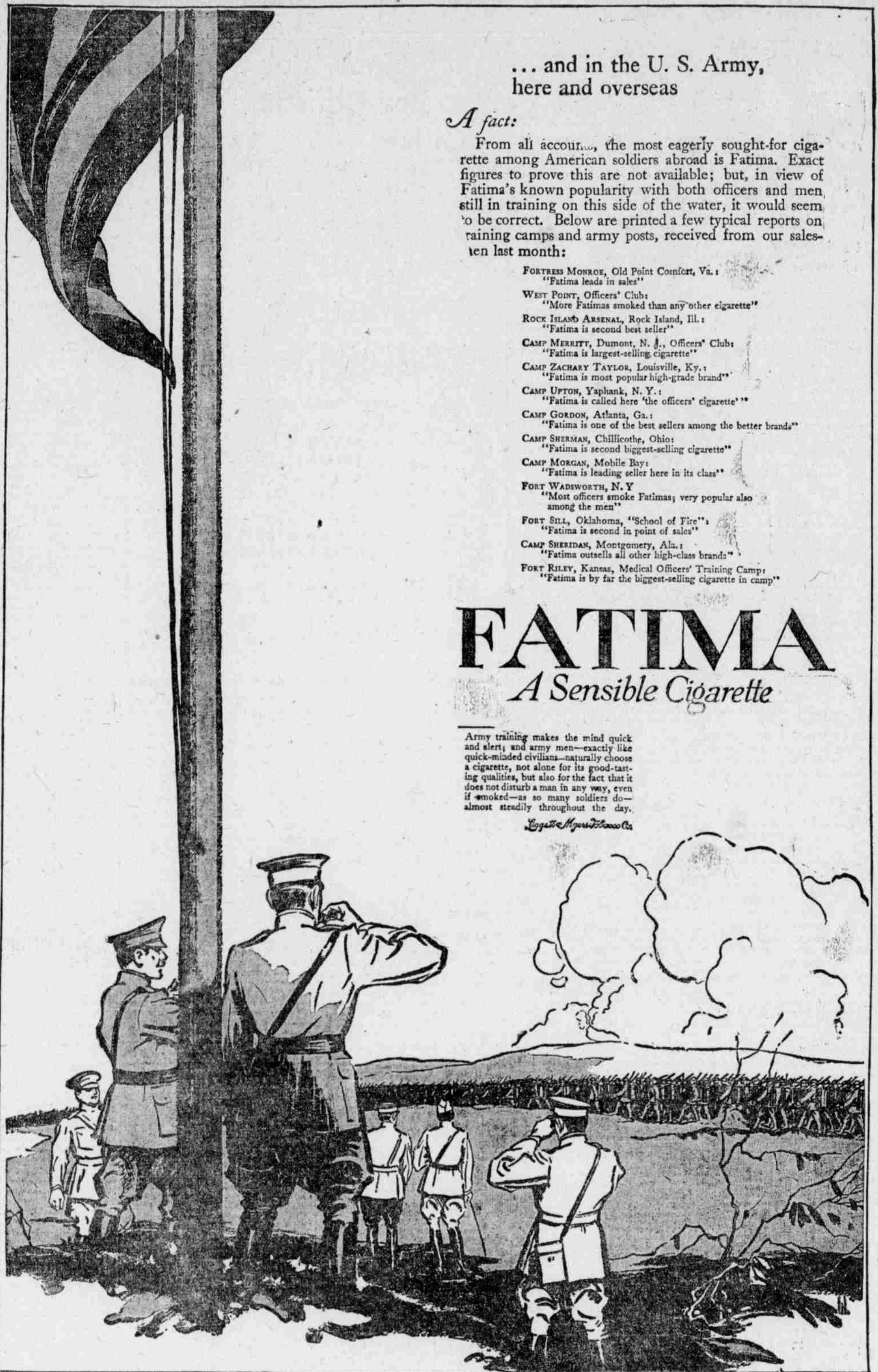
RAINY AND COOLER. Storms Indicated for Monday and Thursday of This Week.

Washington, D. C., Oct. 28.—Forecast for northern and middle Atlantic states: Rain today and probably Thursday; cooler to-day; seasonal temperature after Wednesday.

A Splendid Hair Grower and Wonderful Beautifier

When your hair becomes faded, dry, streaked and scraggy, when it falls out badly and new hair cannot grow, the roots should be immediately vitalized and properly nourished. This is done quickly, safely and at little expense, by using the famous Parisian Sage (Liquid form), which you can get at E. A. Brown & Co.'s and all good druggists. It's guaranteed to abolish dandruff—stop scalp itching and falling hair and promote new growth or money refunded. It's in great demand by discriminating women, because it makes the hair soft and lustrous and appears heavier than it really is.

A massage with Parisian Sage is a real delicacy to use, not sticky or greasy, and delicately perfumed. If you want good-looking hair and plenty of it, use Parisian Sage—a little attention now insures beautiful hair for years to come.—Adv.



... and in the U. S. Army,
here and overseas

A fact:

From all accounts, the most eagerly sought-for cigarette among American soldiers abroad is Fatima. Exact figures to prove this are not available; but, in view of Fatima's known popularity with both officers and men still in training on this side of the water, it would seem to be correct. Below are printed a few typical reports on raining camps and army posts, received from our salesmen last month:

FORTRESS MONROE, Old Point Comfort, Va.:
"Fatima leads in sales!"
WEST POINT, Officers' Club:
"More Fatimas smoked than any other cigarette!"
ROCK ISLAND ARSENAL, Rock Island, Ill.:
"Fatima is second best seller!"
CAMP MERRITT, Dumont, N. J., Officers' Club:
"Fatima is largest-selling cigarette!"
CAMP ZACHARY TAYLOR, Louisville, Ky.:
"Fatima is most popular high-grade brand!"
CAMP UPTON, Yaphank, N. Y.:
"Fatima is called here 'the officers' cigarette'!"
CAMP GORDON, Atlanta, Ga.:
"Fatima is one of the best sellers among the better brands!"
CAMP SHERMAN, Chillicothe, Ohio:
"Fatima is second biggest-selling cigarette!"
CAMP MORGAN, Mobile Bay:
"Fatima is leading seller here in its class!"
FORT WADSWORTH, N. Y.:
"Most officers smoke Fatimas; very popular also among the men!"
FORT SILL, Oklahoma, "School of Fire":
"Fatima is second in point of sales!"
CAMP SHERIDAN, Montgomery, Ala.:
"Fatima outsells all other high-class brands!"
FORT RILEY, Kansas, Medical Officers' Training Camp:
"Fatima is by far the biggest-selling cigarette in camp!"

FATIMA

A Sensible Cigarette

Army training makes the mind quick and alert; and army men—exactly like quick-minded civilians—naturally choose a cigarette, not alone for its good-tasting qualities, but also for the fact that it does not disturb a man in any way, even if smoked—as so many soldiers do—almost steadily throughout the day.

Loyal to the Republic

Topics of the Home and Household.

If fresh grated horse radish is added to every jar of pickles they will be crisp and have a fine flavor.

If paint stains are fresh, turpentine will probably remove them. Let the goods soak in turpentine and scrape the stain lightly with a dull-bladed knife when the paint has been softened. Then wash it in the usual way. This is the best treatment for a new paint stain on wool or cotton, though equal parts of benzine and ammonia are also recommended for wool. If the latter is used, apply it with a flannel cloth, rubbing the wrong way of the nap to get out all the paint; then hang the garment on the clothes line to dry in the open air, and when dry if no trace of the paint is seen brush the cloth in the proper direction. When using benzine, keep away from fire. Ether is best for removing paint from silk.

A mixture of turpentine and chloroform is recommended for old paint stains. If they do not disappear with the first rubbing, let them soak for a time and then blot out the stain with a piece of clean blotting paper. A paint stain that has dried and hardened can also be taken out with equal parts of ammonia and turpentine. Saturate the spot two or three times and then wash it out with soap. Yet another antidote for paint is naphtha.

Borrowed from Others.
From the Rochester (N. Y.) Herald were taken the following recipes:
Cream of Oat Soup—1 cup diced, cooked potatoes, 1 medium-sized onion, minced, 2 tablespoons fat, 1 cup cooked rolled oats, 2 cups hot milk, 3 teaspoons salt, pepper, celery, salt, parsley. Add

enough water to the potatoes, onion and fat to cover. Add the rolled oats, milk and seasoning. Cook all well together.

Indian Pudding—1 cup corn meal, 1 cup boiling water, 3 cups hot milk, 1/2 cup corn syrup, 1 teaspoon salt, 1 teaspoon cinnamon, 1/4 teaspoon mace, 1 cup shredded coconut. Pour the boiling water over the corn meal and cook for 30 minutes. Add hot milk and spices, then the coconut and turn into a baking dish. Bake for 2 hours.

Corn Bread—2 cups corn meal, 1 cup barley flour, 1/2 cup rice flour, 1/2 cup molasses, 1/4 cup lard, 1 teaspoon salt, 1 teaspoon baking powder, 1 teaspoon soda, 2 large cups buttermilk. Mix all the dry ingredients together well, then add melted lard, milk and molasses. Pour into tins and bake in quick oven. The mixture should be about 1/2 inch thick in the tins.

Ginger Cookies—2 cups molasses, 2 tablespoons melted shortening, 9 table-

spoons boiling water, 5 teaspoons baking soda, 1 teaspoon ginger, 1 teaspoon cinnamon, flour. Add melted shortening and boiling water to the molasses; sift dry ingredients and stir into first mixture; add flour enough to make a dough soft enough to roll. Barley flour may be used. Bake in moderate oven.

Use Macaroni to Conserve Meat.

Macaroni can be prepared in almost as many varieties as meat. Actually it does replace the meat dish, and, therefore, more and more American housewives who desire to conserve meat and fats for Uncle Sam's boys at the front are adopting ingenious foreign ways of using macaroni.

Mexican Macaroni—1 cupful of macaroni, 1 tablespoonful of salt, 1 pint of cooked kidney beans, 1 quart of water, 2 cups of cream tomato sauce. Break the macaroni into inch pieces and cook in boiling, salted water until macaroni is very soft. Drain and pour cold water through it. Make a cream sauce of 2 tablespoonsful of flour, 2 tablespoons of butter, 3/4 cup of milk, 1/2 teaspoon of salt and 1/4 cup of strained tomato. Heat the milk until it is scalded, rub the butter and flour together, and pour the mixture into the hot milk. Cook for five minutes, then add the strained tomato. Pour over the macaroni and kidney beans, which have been drained. Heat all together, stirring carefully in order not to mash the beans.

Macaroni Pudding—1/2 pound of macaroni, 2 tablespoons of butter, 1 pint of milk, dash of grated nutmeg. Break the macaroni into small pieces and cook in boiling water for 1/2 hour. Drain, add milk, butter and nutmeg. Let simmer for 15 minutes. Pour into a buttered baking dish, and bake about 1/2 hour, or until firm.

Macaroni Custard—3 cups of cooked macaroni, 2 cups of milk, 2 eggs, 1 1/2 teaspoons of salt, 1/2 teaspoon of pepper, 1 teaspoon of melted butter. Heat the milk and add the butter and seasonings. Pour this on the eggs, which have been slightly beaten. Put into a baking dish, pour

on the milk mixture and set in a pan of hot water in the oven. Bake until set in the center, about 30 minutes.

Macaroni and Mushrooms—2 1/2 cups of cooked macaroni, 1 can mushrooms, 1 1/2 cups chicken stock, few drops onion juice, 1 tablespoon flour, 4 tablespoons butter, few grains nutmeg, buttered crumbs, salt, pepper. Drain and rinse the mushrooms. Cut into quarters and fry until soft in the butter, and season with a dash of nutmeg. Add the flour and onion juice and gradually the chicken stock. Let boil, add the macaroni and put into buttered ramekins. Sprinkle crumbs over the top and bake until brown in a brisk oven.

Macaroni and Vegetable Stew—3/4 pound of macaroni, 4 tablespoons butter, 3 tablespoons olive oil, 1 large sliced onion, 1 diced carrot, 1 diced turnip, 1 diced stalk of celery, 1 cup cooked peas, 1 cup string beans, 1 cup canned tomato juice, 4 tablespoons grated Parmesan cheese, salt, pepper, 1 tablespoon minced parsley. Fry the onion until yellow in the olive oil. Add the butter, and when melted, all the other vegetables (unless they are canned). If fresh, add and cook until they are done, season and pour over the macaroni, which has been previously boiled and drained. Sprinkle with the cheese when ready to serve.

Dorothy Dexter.

Just the One.

Alice—Glad to meet you, dear. I want you to sing one or two numbers at the charity concert I am getting up.

Madge—That's perfectly sweet of you,

Gray Hair
Hays' Health
A very interesting preparation for restoring natural color to gray or faded hair, for removing dandruff and as a hair dressing. It is not a dye. Generous sized bottles at all dealers, ready to use when you get it. PHILLO HAY CO. NEWARK, N. J.

dear; but you know I have almost dropped my singing.
Alice—But you are just the one we want for the program; it is for the inmates of a deaf and dumb institution. —Boston Transcript.

"No Civilization Ever Rises Above the Level of Its Homes"

and no home rises above the level of its reading. The Youth's Companion introduces the whole family to the best writers of the day—those who contribute the things that make better minds and happier homes. "No other publication would appeal to me at this time," tells the exact story of the hopefulness and entertainment and information and suggestion and economy that The Companion gives each week in the year. Every age is liberally provided for, every wholesome interest encouraged. Serials, short stories, rare articles, digest of the war news, special pages and exceptional editorials. It is true that your family needs The Companion the coming year. They deserve it with all its help. It takes the place of many papers, so great is its variety—and at the price of one. Still \$2.00 a year, 52 issues.

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The Youth's Companion, Commonwealth Avenue and St. Paul Street, Boston, Mass. New subscriptions received at this office.—Adv.